



# MENU

**SAT 8 DECEMBER 2018 // SERVICE TIME 5:30PM–7:30PM**

## **AMUSE BOUCHE**

**A Taster from the Kitchen**

## **ENTRÉE**

### **Kingfish Sashimi**

saba noodles, pickled vegetables, avocado, ponzu, sesame, Asian herbs

### **Quail Breast**

black lentils, Waldorf salad, celery, walnut cream, savoury lemon granola

### **Marinated Goat's Feta Cheese**

heirloom carrots, bitter leaves, broad beans, honey, balsamic vinegar, walnut, croûtons

## **MAIN COURSE**

### **Fish of the Day**

carnaroli risotto, butternut pumpkin, parmesan, compressed squash, pepitas, herb salad

### **Three Rivers Lamb Rump**

sweet potato, kale, charred sour red onion, preserved lemon salsa verde, sumac

### **Point's Green Pepper & Potato Gnocchi**

grilled zucchini, capsicum, pickled mushrooms, parmesan foam, fried roquette

## **DESSERT**

### **Leatherwood Honey Brûlée**

lavender, strawberries, almond crumble, Frangelico

### **Bay of Fires Cheddar**

muscatel grapes, green apples, walnut bread, lavosh

### **Freshly brewed tea & coffee**

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

